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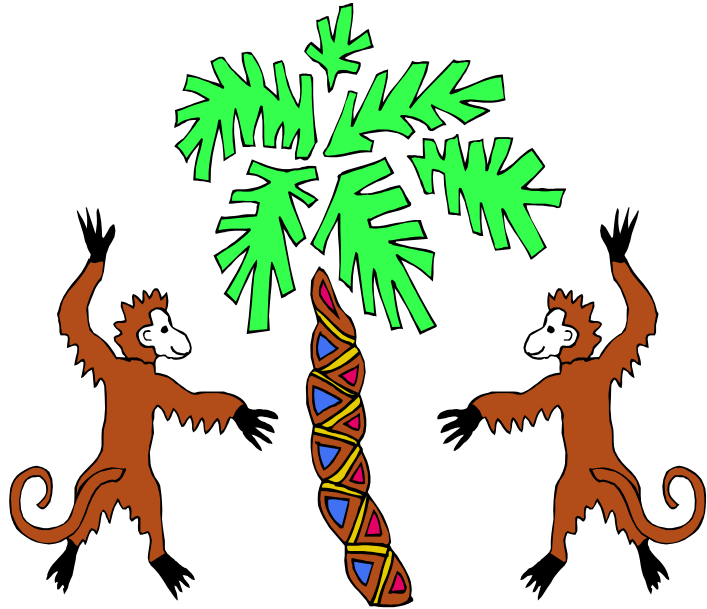
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**There is a little bit of
"animal" in all of us.**

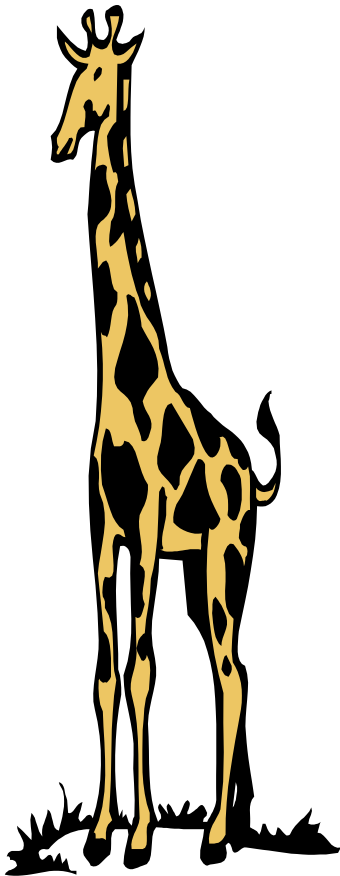
**This packet contains
ideas for:**

Invitations

Decorations

Games/Activities

Food and Recipes



Safari Activities

1. Pin the tail on the lion; put the banana in the hand of the monkey or pin the monkey in the palm tree; put the peanut in the elephant's trunk..
2. Have a piñata for the children in the shape of a jungle animal



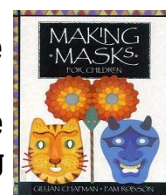
3. Animal Bingo: set up the cards like original Bingo, but change the numbers to animals or names of animals. You can either call out the animal or hide the animal pictures to be found and placed in the square. Game can be made harder or easier depending on the age of the players.

B I N G O				
pat	jam	pal	vat	ax
sad	man	bag	as	ant
an	gap	FREE	nab	pod
sack	tad	lap	mad	zap
cab	am	at	yam	has

4. Jungle races: using burlap bags with pictures of animals on them, have sack races. Or, have teams of two named after animals do three-legged races. A good way to involve everyone is to pair an adult with a child., or draw names for pairs.



5. Have the children make their own animal masks using colored paper, washable markers, scissors and string. Lion Masks...Using a medium sized brown paper bag, cut a horseshoe shaped hole from the front of the bag (this will be wear their face goes). Then have the children curl strips of orange and yellow paper for the hair and small black strips for the whiskers. They glue the hair strips around the top of the face (curved side) in alternating colors. The whiskers go on either side of the face. Very cute!



6. Coconut bowling. Use a coconut as the bowling ball and 12 oz. plastic soda bottles filled with water as the pins. After the bowling is over, cut up the coconut to eat.. Make sure that everyone gets a chance to drink the coconut milk!



7. Paint the faces of the children as animals.

Safari Party

Decorations:

1. Use burlap or animal printed material for table covers
2. Stuffed animals can be used as center pieces, hanging from trees or patio
3. Center the tables around palm trees in the yard and use them as backdrop.
4. Decorate balloons as animals. Use streamers the color of animals (ie: black and white for zebra, or gold and brown for giraffe).
5. Camping lanterns can be used in place of candles as centerpieces on tables. Other camping gear can be used as table decorations or used as serving utensils. The campstove can be used to let the kids roast marshmallows.
6. Use jungle animals as part of the name tags to break down into groups as a mixer to introduce everyone.
7. Animal piñatas

Invitations:

1. Cut out animals from coloring books to use as models and trace them onto construction paper to use as invitations.
2. Use computer generated jungle scenes or animals on the flyers to be handed out to the neighbors. Invite them on a Safari through the jungles of their neighborhood.
- 3.

Prizes:

1. Stuffed animals
2. Passes to the Phoenix Zoo or one of the wild animal parks
3. Animal Key chains
4. Boxes of animal crackers
5. Videos of The Jungle Book, Tarzan

Food and Snacks

Peanuts

Popcorn

Animal Crackers

Hot Dogs

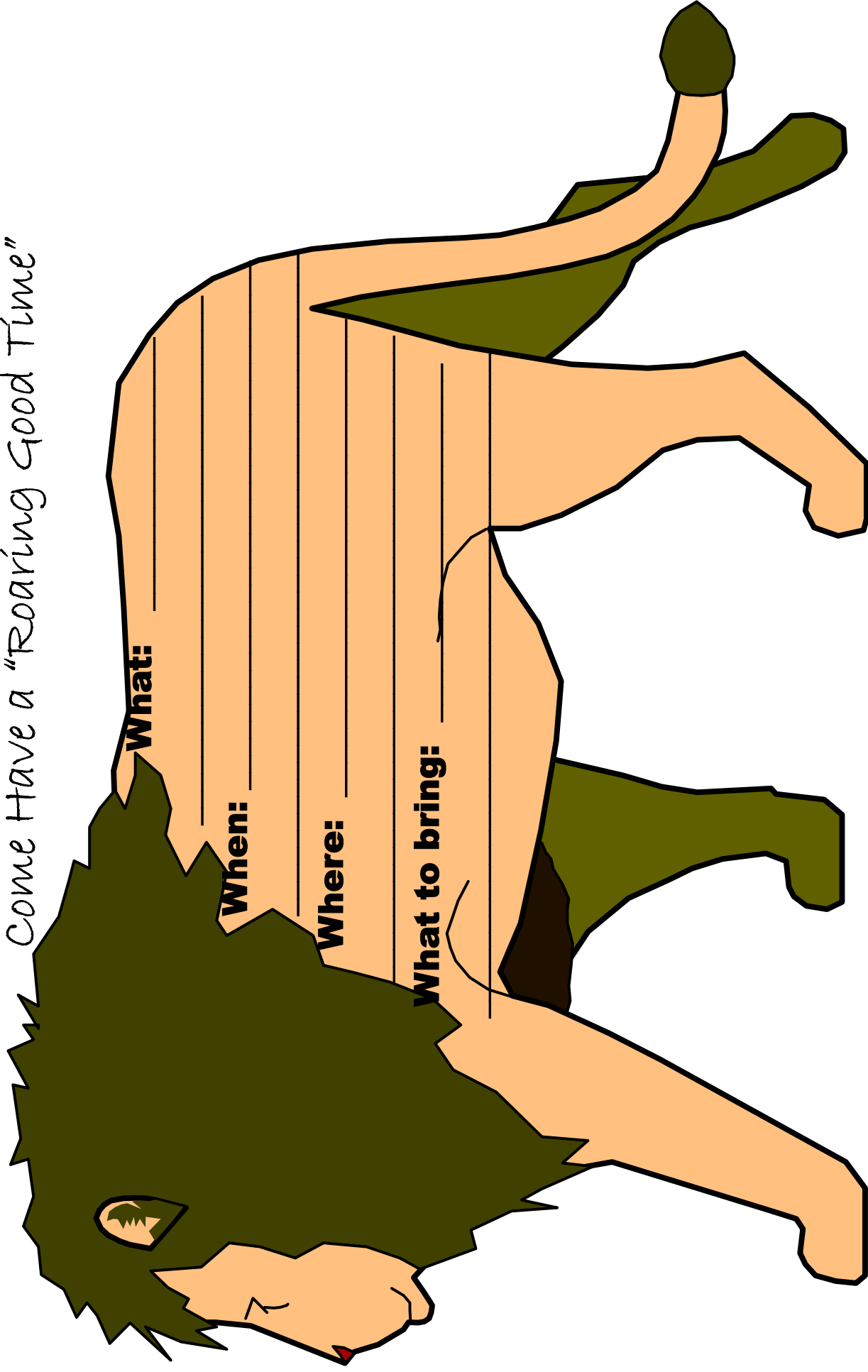
BBQ

Whole Coconuts (milk and meat)

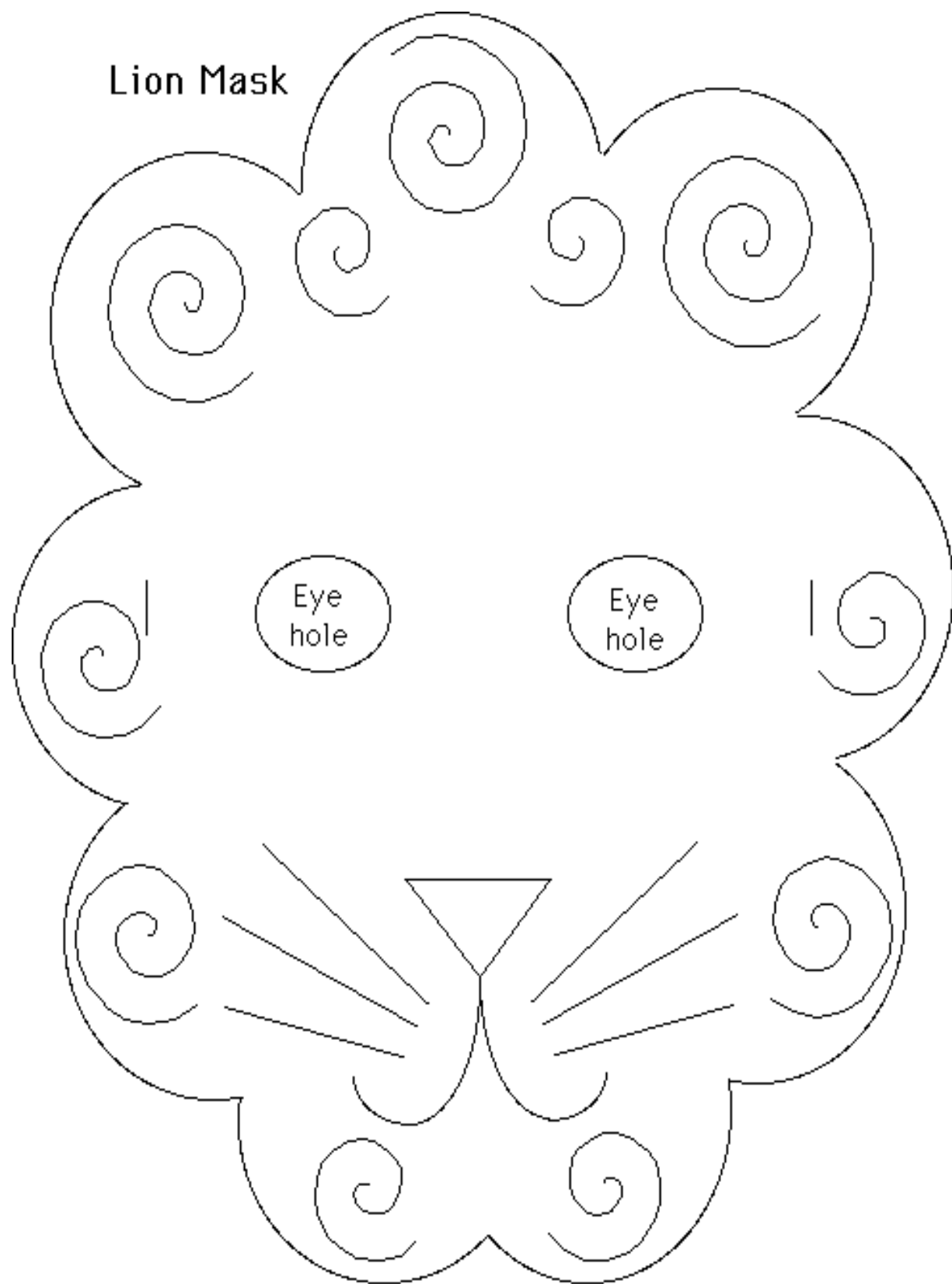
Frozen Banana treats

Whole pineapples

Come Have a "Roaring Good Time"



Lion Mask



Lion's Mask

Supplies Needed:

- paper and a printer (colored card-stock works very well)
- markers or crayons
- scissors
- a stapler
- elastic - about 1 foot per mask.

Instructions:

1. Color the mask.
2. Cut out the cut it out around the edges and cut out the eye-holes.
3. Staple one end of the elastic onto the mask (the places for the staples are marked and are by the eyes).
4. Determine how much elastic it will take to fit on your child's head. Trim to size.
5. Staple the remaining side of the elastic to the other side of the mask.

Hyena Giggle Jiggles

- 2 1/2 C. boiling Apple Juice
- 2 large pkg. Jello (any flavor)

Stir boiling juice into gelatin in large bowl at least 3 minutes until completely dissolved. Pour into 13 X 9 inch pan. Refrigerate 3 hours or until firm. Dip bottom of pan in warm water about 5 seconds. Cut into animal shapes with cookie cutters all the way through the gelatin or cut into 1 inch squares. Lift from pan. Makes about 24 pieces. (from the cookbook *Favorite Brand Name Recipes Jell-O Celebrating*)

Safari Chocolate Fondue

- 1/4 C. Margarine or butter
- 1/4 C. chunky or creamy peanut butter
- 1 (4 serving size) package Chocolate pudding and pie filling
- 2 C. light cream or half and half
- Animal Crackers, cake cubes, fruit pieces for dipping

Microwave margarine or butter and peanut butter in 2 quart microwave bowl on HIGH power for 30-60 seconds, stirring until melted and smooth. Stir in pudding mix and cream or half and half. Microwave 1 minute; stir. Microwave 4-5 minutes more or until mixture is thickened, stirring every minute.

Cool slightly (cover pudding surface with plastic wrap to prevent skin from forming.) Serve warm.
(*Nabisco Recipes*)

Tiger Cookies

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|--|------------------------------------|
| 1 3/4 C. Flour | 1 C. margarine or butter, softened |
| 1/2 tsp. Baking soda | 1 C. sugar |
| 1/2 tsp. Salt | 2 Eggs |
| 3 Cups frosted flakes; crushed | 1 tsp. Vanilla |
| 6 oz. Semi-sweet chocolate chips, melted | |

Preheat oven at 350 degrees.

Stir together flour, soda, and salt; set aside. In a large bowl, cream margarine and sugar until light and fluffy. Add eggs and vanilla, beat well. Add flour mixture, mixing until well combined. Stir in crushed cereal. Drizzle melted chocolate over dough. With knife, swirl melted chocolate gently thru the dough to achieve a marbled appearance. Drop by rounded measuring Tablespoon onto greased sheets. Bake 12 minutes.

Safari Munchies

- | | |
|--------------------------|----------------------------|
| 1 C. Dry Roasted Peanuts | 1/3 C. Butter or margarine |
| 1 pound marshmallows | 1/2 C. Peanut Butter |
| 3 C. Puffed Rice cereal | 1 C. apricots |
| 1 C. raisins | |

In a large bowl, combine cereal, apricots, raisins and peanuts. In a microwave safe 13 X 9 inch, melt butter and marshmallows on high for 2 minutes. Stir; add peanut butter cook on high 2 minutes longer. Stir until well blended, add cereal mixture to dish and toss until well coated. Working quickly with greased hand, form into balls, using about 1/2 C. mixture, per ball. If mixture begins to harden, cook on high for 30 seconds, or until softened. If desired, mixture may be spread into unbuttered 13 x 9 inch dish, cooled and cut into bars.

Makes 1 dozen balls or 2 dozen bars. Similar to Rice Krispie treats. Can also be put into cookie cutters to make them into shapes of animals.



Jungle King Cake

2 C. All purpose flour ¼ C. Miniature Jelly beans, cut in half
1 C. sugar 1 C. butter, softened
1 tsp. Vanilla 3 eggs
1 ½ tsp. Baking powder ¼ tsp. Salt
Confectioners Sugar

Heat oven to 325 degrees.

Generously grease and flour 12-cup bundt cake or angel food cake pan. Lightly spoon flour into measuring cup, level off. In a small bowl toss jellybeans with 2 T. flour. Set aside. In a large bowl, cream sugar, butter, cream cheese and vanilla until well blended. Add eggs, one at a time, beating well after each addition. Add remaining flour, baking powder and salt. Blend well.

Spoon 1 C. batter evenly over bottom of prepared pan. Stir jellybeans into remaining batter. Spoon into baking pan. Bake for 50-60 minutes, or until toothpick inserted into center comes out clean. Cool upright for 10 minutes. Invert on serving plate. Cool completely. Sprinkle with confectioner's sugar.



Monkey Shine Juice

4 C. Orange Juice
4 bananas—sliced

Place ingredients in a blender and mix until bubbly and smooth.

8 servings

Jungle Salad

- 1 (15.25 oz) can fruit cocktail, drained
- 1 1/2 C. miniature marshmallows
- 1/4 C. drained maraschino cherries, halved
- 1 medium bananas, sliced
- 1 medium apple, coarsely chopped
- 1 1/2 C. whipped topping
- Optional: lettuce leaves

In a large bowl, combine all ingredients except whipped topping and lettuce. Mix lightly. Gently fold in whipped topping. Refrigerate until serving time.

Optional serving suggestion: May be served on top of lettuce leaf.

Potjiekos

This can be made using anything you have on hand. Requires a lot of time. The only utensil needed is a large cooking pot, preferably iron with three legs, and have a tight fitting lid., or a large Dutch oven.

1. A little cooking oil
2. Meat of any kind. Cheaper cuts are better since it cooks for hours.
3. Little wine for cooking (and drinking?)
4. What ever spices you can agree on.

Make a little fire. It must be very low. Brown chunks of meat or chicken in the pot. Pack the meat at the bottom of the pot. In layers pack the other sliced vegetables, potatoes should be at the top, seasoning each layer as you pack it in. Pour wine over the layers. Cook this over a very low fire for 4-6 hours without stirring. Enjoy the visiting and getting to know your neighbors as you sit around waiting for the meat and vegetables to be done. If it starts to get a little dry, add a little more wine.

Serve over rice.